

Alexander Watkins

Houston, TX
swatbaby87@gmail.com - 8327183004

Authorized to work in the US for any employer

WORK EXPERIENCE

Cook/Dishwasher

Cheesecake factory - January 2015 to March 2016

Cook/Prep

PF Changs Restaurant - April 2013 to January 2015

Expo cook

Luby's - February 2012 to June 2013

Cook/Dishwasher

Popeye's Restaurants - Houston, TX - March 2011 to March 2012

Cook, clean, stock freezer, wash dishes, & prep chicken for next day

McDonalds Crew Member

McDonald's - Richmond, TX - February 2009 to January 2010

Cook and unload trucks

Cook/Dishwasher

Church's Chicken - Richmond, TX - January 2008 to 2009

Cook and prep chickens for cook, clean, wash dishes

EDUCATION

High school or equivalent

Elsik High School

SKILLS

Cooking (10+ years)

CERTIFICATIONS/LICENSES

Food Handler

January 2016 to Present

ADDITIONAL INFORMATION

Very hard working can read recipes and have good knowledge of a kitchen and the tools to be used. I believe in cleanliness is the most important part of my job and serving hot fresh food on time and to proper temps. I

will come in with a learning mentality to understand the job and do what is expected from the company i am employed to. Thank You in advance

Employment Application

Acrobat Outsourcing is an equal opportunity employer dedicated to non-discrimination in all employment practices. Acrobat Outsourcing selects the best qualified individual for the job based on job-related qualifications regardless of race, age (40+), color, religion, gender, national origin, ancestry, marital status, sexual orientation, disability or any other status protected by applicable law.

PLEASE PRINT

Full Name Alexander Demetrick Watkins Date: 06/15/17
 Home Telephone (832) 718-3004 Other Telephone () _____
 Present Address 9803 W SAM Houston PKWYS #1176
 Permanent Address, if different from present address: _____
 Email Address SWATBABY87@Gmail.com

EMPLOYMENT DESIRED

Position applying for: Cook - Prep Cook Salary desired: 11+

Are you currently registered with any staffing and/or employment agencies? If so, please list

Workforce

Are you applying for: Full-time work? Yes ☒ No ☐ Part-time work? Yes ☒ No ☐

Temporary work, e.g., summer or holiday work? Yes ☒ No ☐ From: _____ To: _____

How did you find out about our open position? (Please check fill in proper name of source):

Referral ☐ Name of Referral Workforce Newspaper ☐ Job Fair ☐ Agency ☐ Company Website ☐

Other Web Posting ☐ Other Source ☐

Could you work overtime, if necessary? Yes ☒ No ☐ If hired, on what date could you start working? 06/15/17

Please keep in mind that schedules and shifts may vary depending on position and season. Additionally, the hours may vary from week to week, depending on the company needs. Please list only the times/days you're available to work below.

SPECIFY HOURS AVAILABLE DAILY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AM							
PM							
Do you have any vacations or extended leaves planned in the next 12 months? If so, please list dates:							

PERSONAL INFORMATION

Have you ever applied to or worked for Acrobat Outsourcing before? Yes ☐ No ☒ If yes, when? _____

Do you have friends or relatives working for Acrobat Outsourcing? Yes ☐ No ☒ If yes, please state name and relationship _____

If hired, would you have a reliable means of transportation to and from work? Yes ☒ No ☐

If hired, can you present evidence of your legal right to live and work in this country? Yes ☒ No ☐

State age if you are under 18 _____. If you are under 18, hire is subject to verification that you are of minimum legal age to work.

Are you able to perform the essential functions of the job for which you are applying? Yes ☒ No ☐

Acrobat

outsourcing
Your Hospitality Staffing Professionals

If no, describe the functions that cannot be performed. (Note: We comply with the ADA and consider reasonable accommodation measures that may be necessary for eligible applicants/employees to perform essential functions.) _____

EDUCATION & SKILLS

NAME OF SCHOOL	CITY & STATE	GRADE OR DEGREE COMPLETED	DID YOU GRADUATE?
Elsik High	Houston TX	GED	GED
Do you have any special licenses, certificates or special training? If so please list under "Special".		YES	NO
Are you computer literate? If so, list software knowledge under "Special."		YES	NO
Are you proficient with Point of Sales Systems? If, so please list which ones under "Special."		YES	NO
Do you have any other experience, training, qualifications or special skills, which you feel make you especially suited for work at Acrobat Outsourcing? If so, please list under "Special."		YES	NO
Special: Food Handler 1 Microsoft			

EMPLOYMENT HISTORY

List below all present and past employment starting with your most recent employer (last 10 years is sufficient). Account for unemployment periods of three months or more.

Are you currently employed? Yes ___ No ☒ If so, may we contact your current employer? Yes ___ No ___

Name and Address of Employer Cheese Cake Factory
 Type of Business Food Telephone No. () Supervisor's Name Russel
 Your Position and Duties cook and clean AREA, Dish washer to help

Dates of Employment: From 01/14 To 01/15 Weekly Pay: Starting 10.25 Ending 10.50

Reason for Leaving: moved

Name and Address of Employer Lubys Cafe
 Type of Business Food Telephone No. () Supervisor's Name Brad
 Your Position and Duties cook & Expo

Dates of Employment: From 02/12 To 1/14 Weekly Pay: Starting 9.25 Ending 10.00

Reason for Leaving: Better Pay and to LEARN Expo

Name and Address of Employer P.F. Chang's
 Type of Business Food Telephone No. () Supervisor's Name Rick

Acrobat

outsourcing
Your Hospitality Staffing Professionals

Your Position and Duties cook

Dates of Employment: From 01/12 To 01/13 Weekly Pay: Starting 10.00 Ending 10.00

Reason for Leaving: go train to be expo

Name and Address of Employer _____

Type of Business _____

Telephone No. (____) _____

Supervisor's Name _____

Your Position and Duties _____

Dates of Employment: From _____ To _____ Weekly Pay: Starting _____ Ending _____

Reason for Leaving: _____

Have you ever been fired from any previous place of employment? If so, please explain: _____

MILITARY SERVICE

Have you obtained any special skills or abilities as the result of service in the military? Yes _____ No ☒

If so, describe: _____

JOB RELATED REFERENCES

List below three persons not related to you who have knowledge of your work performance within the last three years.

Name: Veronica Harris Telephone No. (713) 371-6230

Address _____

Occupation: Rushad ent. Relationship: Bosslady Number of Years Acquainted: 22

Name: Renee Moore Telephone No. (713) 518-6686

Address _____

Occupation: _____ Relationship: Friend Number of Years Acquainted: 17

Name: Sharon Allen Telephone No. (713) 909-5498

Address _____

Occupation: _____ Relationship: old Boss Number of Years Acquainted: 20

Please Read Carefully, Initial Each Paragraph and Sign Below

AW

I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

ADW

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

ADW

I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

ADW

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

ADW

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

I hereby acknowledge that I have read and understand the above statements.

Applicant's Signature

Alexand Wath

Date

06/15/17

Prep Cooks Test

Score 14 / 20

Multiple Choice (1 point each)

✓ D

1) A gallon is equal to _____ ounces

- a. 56
- b. 145
- c. 32

✓ C ☒ d. 128

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- ✓ C ☒ c. Salad Greens
- d. Spices

✓ B

3) What does the term braise mean?

- a. Sear quickly on both sides
- ✓ B ☒ b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

✓ B

4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- ✓ B ☒ b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

✓ A

5) How do you blanch vegetables?

- ✓ A ☒ a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

✗ A

6) Which of the following ingredients would you pack before measuring?

- ✓ A ☒ a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

✓ A

7) What is Al Dente?

- ✓ A ☒ a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

✗ A

8) Food should be left out no more than

- ✓ A ☒ a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Prep Cooks Test

~~D~~

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

~~C~~

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

~~D~~

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, mince
- d. Mince, dice, chop

C

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

~~A~~

15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

✓ A

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

✓ A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

✓ 19) Salt & PEPPER are the basic seasoning ingredients for all savory recipes.

~~20) Mince : to cut into very small pieces when uniformity of size and shape is not important.~~

Interview Note Sheet

Applicant Information

Name: Alexander D. Watkins

Interviewer: Glenn Diaz

Date: 6/15/17

Rate of Pay:

Position (s) Applied for:

Cook / prep cook

Referred by:

Test Scores

Server	/35	%	Bartender	/35	%
Prep Cook	/20	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

- loves to cook
 - is interested in banquet serving, but needs to go to an acrobat academy.

Total of 15 in Food Service/Hospitality

P.O.S. Experience: Y / N details: _____

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

SF City

SF North

SF Peninsula

East Bay

Outer East Bay

San Jose

South San Jose

SJ Peninsula

Houston

Certifications (if any)

TIPS

Serv-Safe

LEAD

Other FHC

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:

Uniforms Owned:

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Black Pants

Non-Slip Shoes

Bow Tie

Other: _____

Would you recommend this applicant for Acrobat Academy? yes

Convention Candidate?

Other Languages Spoken: